

# THE PALM COURT

## APPETIZERS

### “CARLTUN CLASSIC PLATE” 15

*C*OCONUT SHRIMP, DUNGENESS CRAB CAKE, & DIVER SEA SCALLOPS WRAPPED IN PROSCIUTTO

### CHARRED OCTOPUS 15

*G*RILLED OCTOPUS WITH CURED BLACK SICILIAN OLIVES, TOMATO & ROASTED PEPPERS

### JUMBO CRAB MEAT AVOCADO 13

*A*VOCADO, HEIRLOOM TOMATO AND JUMBO CRAB MEAT WITH A CUCUMBER CITRUS GLAZE

### SOFT SHELL CRAB 11

*M*ACADAMIA ONION CRUSTED CRISPY SOFT SHELL CRAB WITH A HORSE RADISH AIOLI OVER HEIRLOOM TOMATO

### VEAL AGNOLOTTI 13

*S*HREDDED VEAL OSSOBUCO WRAPPED WITH HOMEMADE PASTA IN A SAGE BUTTER

## SALADS

### BURGUNDY PEAR SALAD 13

*C*HILLED BURGUNDY PEARS, MAPLE WALNUTS, BRIE BEGGARS PURSE, WITH RASPBERRIES IN A RASPBERRY VINAIGRETTE

### BLT SALAD 13

*L*ETTUCE, TOMATO, GORGONZOLA CHEESE & APPLE SMOKED BACON WITH BLUE CHEESE DRESSING

### CLASSIC CAESAR SALAD FRICO 11

*H*EARTS OF ROMAINE WITH A LIGHT ANCHOVY DRESSING IN A PARMESAN FRICO

### SPINACH SALAD 13

*W*ILTED SPINACH, CRISPY GOAT CHEESE, BACON, PIGNOLI NUTS & APPLES IN RED WINE SHALLOT VINAIGRETTE

### CAPETOLA SALAD 14

*A*VOCADO, ORANGES, CUCUMBERS, GORGONZOLA, HEIRLOOM TOMATOES & WILD GREENS IN A SHERRY SHALLOT VINAIGRETTE

### ARTICHOKE SALAD 12

*A*VOCADO AND MARINATED ARTICHOKE WITH PARMESAN CHEESE IN CITRUS LIME VINAIGRETTE

## CRUDO

### CRUDO TUNA 16

*F*RESH YELLOWFIN TUNA POKE WITH SESAME CITRUS OIL, SCALLIONS, TOMATOES & MACADAMIAS

### CRUDO SEA SCALLOP 15

*D*IVER SEA SCALLOP WITH JALAPEÑO BLOOD ORANGE SAUCE

### CEVICHE DU JOUR 15

*F*RESH SEAFOOD MARINATED IN A CITRUS JUICE & FINISHED WITH OUR GARDEN FRESH HERBS

## PALM COURT CLASSICS

### LOBSTER BISQUE 8

*S*HERRY LOBSTER BISQUE CAPPUCCINO STYLE

### CARLTUN SEAFOOD PLATE 65/100

*L*OBSTER, BLUE POINT OYSTERS, LITTLE NECK CLAMS, CHAMPAGNE SEAFOOD SALAD, SHRIMP & KING CRAB LEGS

### CLASSIC SHRIMP COCKTAIL 16

*C*HILLED JUMBO SHRIMP WITH CLASSIC COCKTAIL SAUCE

### LOBSTER SEAFOOD SALAD 19

*C*HAMPAGNE SEAFOOD SALAD WITH CALAMARI, SCALLOPS, SHRIMP & LOBSTER

### TUNA BITES 13

*Y*ELLOWFIN TUNA SAUTÉED RARE SERVED OVER WASABI AIOLI

### DUNGENESS CRAB CAKE 13

*P*AN FRIED ALASKAN KING CRAB CAKE WITH CHERRY TOMATO AND HORSERADISH AIOLI

### BEET & GOAT CHEESE TOWER 13

*R*OASTED YELLOW AND RED BEETS SERVED WITH GOAT CHEESE AND A SHERRY PASSION FRUIT VINAIGRETTE

## PASTA & RISOTTO

### GOLDEN SEAFOOD RISOTTO 34

*L*OBSTER, SHRIMP, SCALLOPS & MANILA CLAMS  
TOPPED WITH PARMESAN CHEESE

### WILD MUSHROOM RISOTTO 24

*W*ILD & CULTIVATED MUSHROOMS OVER  
MUSHROOM RISOTTO

### CAJUN RIGATONI 25

*G*RILLED CHICKEN, ANDUILLE SAUSAGE WITH  
SPICY FRESH TOMATO SAUCE OVER RIGATONI  
PASTA

### LOBSTER MACARONI & CHEESE 26

*E*LLOW PASTA WITH BACON, CHEDDAR SAUCE &  
FRESH LOBSTER

### BUTTERNUT SQUASH QUINOA 23

*B*UTTERNUT SQUASH, SPINACH, PIGNOLI NUTS,  
CRANBERRIES OVER PERUVIAN QUINOA

## THE SEA

### BLACK SEA BASS 32

*P*AN SEARED L.I. BLACK SEA BASS WITH A BAY  
SCALLOPS AND YELLOW PEPPER SAUCE

### YELLOWFIN TUNA 35

*B*LACKENED YELLOW FIN TUNA WITH A CARROT  
GINGER SOY GLAZE WASABI MASHED POTATOES  
AND BABY BOK CHOY

### COLUMBIA RIVER WILD SALMON 26

*G*RILLED WILD SALMON OVER BUTTER LEEKS &  
CARROTS IN A SAFFRON SAUCE

### CHILEAN SEA BASS 34

*R*OASTED CHILEAN SEA BASS, PORT JEREZ  
GLAZE, SPINACH & MASHED POTATOES

### TWIN SOUTH AFRICAN LOBSTER 38

*B*ROILED SOUTH AFRICAN LOBSTER TAILS WITH  
SAFFRON BUTTER, MASHED POTATOES & TIED  
VEGETABLES

### GRILLED BRONZINO 35

*G*RILLED BRONZINO WITH A LEMON OIL & SALSA  
VERDE OVER ASPARAGUS WITH CRISPY POLENTA  
RINGS

### ATLANTIC HALIBUT 33

*P*AN ROASTED HALIBUT BRUSCHETTA WITH BASIL  
MASHED POTATOES, & FINISHED WITH OUR  
GARDEN FRESH HERBS

## THE LAND

### AMISH CHICKEN 23

*R*OASTED AMISH-RAISED FREE RANGE CHICKEN  
WITH PORCINI MUSHROOM JUS, POLENTA  
CROUTONS & HARICOT VERT

### LONG ISLAND DUCK 28

*C*RISPY LONG ISLAND DUCK WITH LINGONBERRY  
SAUCE, MASHED POTATOES & TIED VEGETABLES

## SIGNATURE STEAKS

### CEDAR RIVER NEW YORK STEAK 35

*G*RILLED N.Y STEAK, SAUTÉED ONIONS, MASHED  
POTATOES, ASPARAGUS & WILD MUSHROOM SAUCE

### STERLING SILVER SKIRT STEAK 34

*G*RILLED SKIRT STEAK CHIMICHURRI WITH WILD  
MUSHROOMS & STEAK FRIES

### FILET MIGNON & SHRIMP 38

*G*RILLED FILET MIGNON & GRILLED SHRIMP WITH  
VIDALIA ONION SAUCE & CASABLANCA MASHED  
POTATOES & TIED VEGETABLES

### BERKSHIRE NATURAL PORK CHOP 31

*G*RILLED PORK CHOP WITH APPLE DIJON MUSTARD  
SAUCE, POLENTA RINGS & HARICOT VERT

### HERB CRUSTED AUSTRALIAN LAMB 35

*R*OASTED RACK OF LAMB WITH HERB GARLIC JUS,  
CASABLANCA MASHED POTATOES & GRILLED  
ASPARAGUS

### GRILLED VEAL CHOP 46

*G*RILLED VEAL CHOP WITH SAUTÉED SPINACH,  
CRISPY RISOTTO CAKE & MUSHROOM JUS

### KOBE BURGER 26

*W*AGU BURGER "KOBE STYLE" ONIONS,  
MUSHROOMS, BACON, CHEESE & FRENCH FRIES

### RIB EYE STEAK 45

*P*RIME GRILLED BONELESS RIB EYE STEAK  
SERVED WITH SAUTÉED ONIONS, BAKED POTATO  
& TIED VEGETABLES

### DRY AGED PRIME RIB EYE STEAK 65

*D*RY AGED PRIME BONE-IN RIB EYE STEAK  
SERVED WITH SAUTÉED ONIONS, BAKED POTATO  
& TIED VEGETABLES

### AUSTRALIAN WAGU COWBOY STEAK 130

*G*RILLED WAGU BONE-IN RIB EYE STEAK "KOBE  
STYLE" SERVED WITH A BAKED POTATO, GRILLED  
ASPARAGUS & SAUTÉED ONIONS

## SIDE ORDERS 8

Wild Mushrooms – Grilled Asparagus – Broccoli Rabe- Quinoa- Truffle Fries- Mashed  
Potatoes- Baked Potatoes